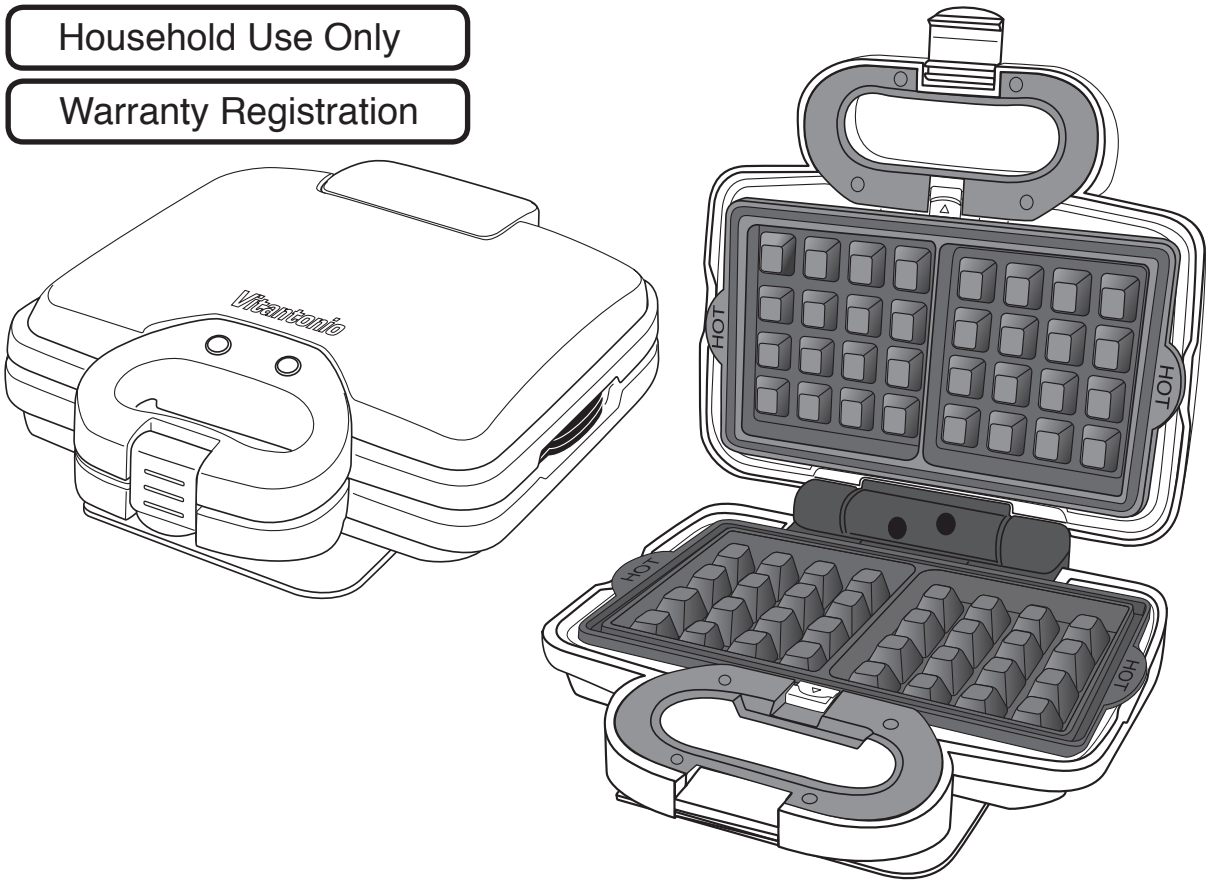
Vitantonio®

User Manual

Household Use Only

Warranty Registration



Contents

Important Safeguards	1
Before First Time Use	3
Parts	4
Installing / Removing Baking Plates	5
Making Waffles	7
Making Sandwich Toasts	10
Making Poissons	12
How to Clean	15
Troubleshooting	16
Warranty and Services	17
Terms and Conditions	18
Warranty Registration	last

VARIETY SANDWICH BAKER

VWH-110-W

Read this instruction manual before use.

Thank you for choosing Vitantonio Variety Sandwich Baker. Please read this user manual carefully before using for the first time and keep it for future reference.

Warranty registration details are inside this manual..

USE IN 220-240V ONLY
WARRANTY SERVICES LIMITED TO HONG KONG AND MACAU ONLY.

Important Safeguards

- Please read this Important Safeguards carefully before you use the appliance and keep it well for future reference.
- Please read all instructions before use.

⚠ Warning	**Could result in death or serious injury.**	⚠ Caution	**Could result in injury or damage in property.**

- Potential property damages include: furniture, pets, body damage.
- Please note the below signs classifying the prohibited and required actions

	Forbiddened Actions		**Necessary Actions**

** Please read this manual in a quiet area and keep it well for future reference.

⚠ Warning

- Never attempt to repair or disassemble the appliance.
- Never immerse the appliance in water or any liquid.
- If the mains cord is damaged, it must be replaced by manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
- Do not use the appliance if the plug, the mains cord or other parts are damaged or not functioning properly.
- Do not twist, pull or abuse the mains cord.
- Do not leave the mains cord within the reach of children, close to or in contact with the hot parts of your appliance, close to a heat source or a sharp edge, or in contact with the blades.
- Do not let the powercord hang over the edge of table or worktop or touch hot surfaces.
- Do not plug into mains voltage other than 220-240v. Warranty will be void if product is damaged plugging into the wrong mains.
- Do not use for commercial purposes. Any inappropriate use or failure to comply with the instruction, the manufacturer would not accept responsiblity and warranty is void.
- Children should be supervised to ensure that they do not play with the appliance.

⚠ Warning

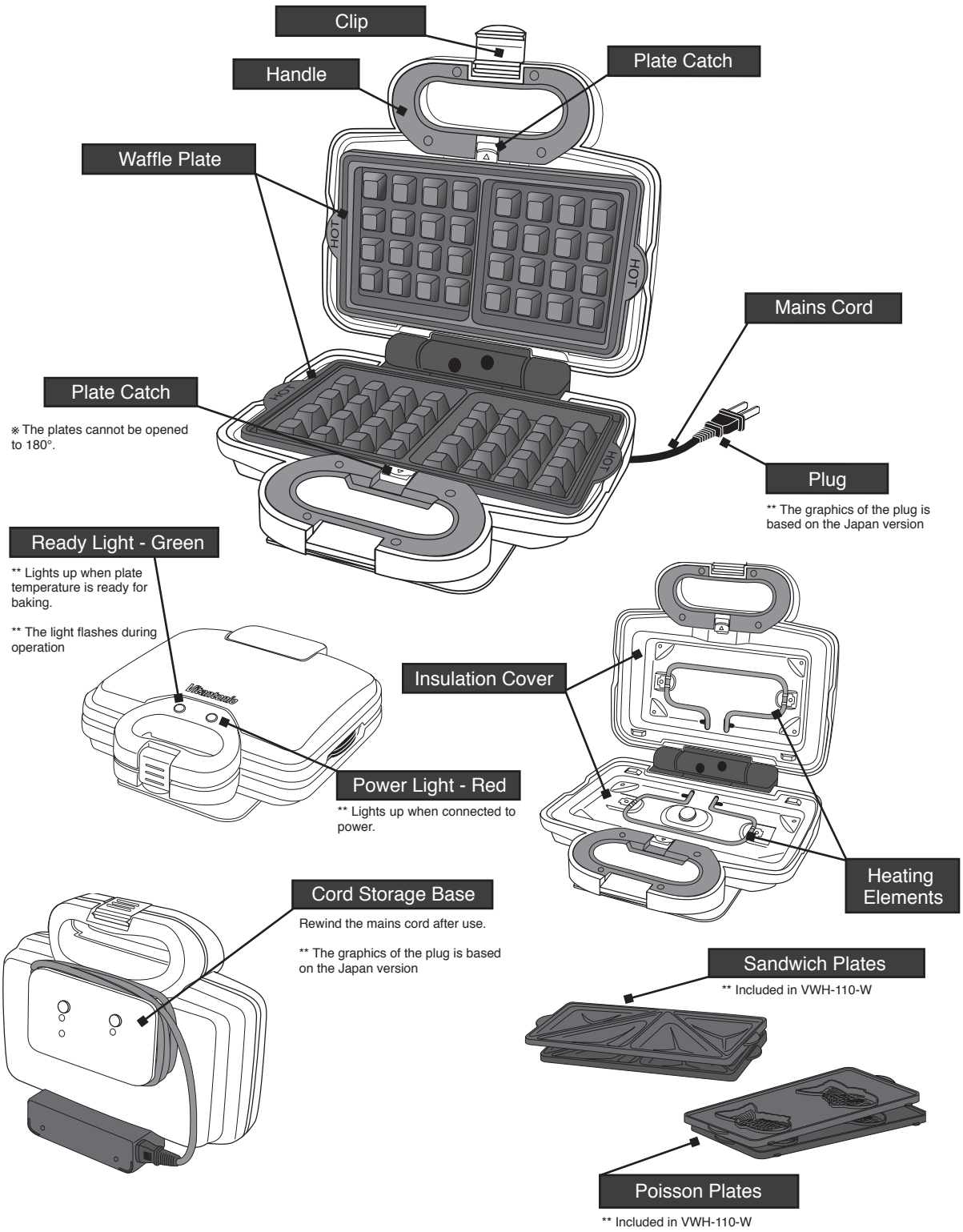
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unelss they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Never use unauthorized accessories that are not supplied by Vitantonio or the local agent.
- Do not leave the appliance run unattended.

⚠ Caution

- Check if the voltage indicated on the appliance (220-240V) corresponds to the local mains voltage before you connect the appliances.
- Always unplug the appliance when not in use or before cleaning.
- Always unplug the appliance before you assemble, disassemble or move the blenders or accessories.
- Always place the appliance on a flat and stable work surface. Do not move the apliance during operation.
- Do not touch hot surfaces, and beware of steam which may escape from the appliance during operation.
- Do not use metal objects, knives, forks or other hard and abrasive objects as this could damage the plates.
- The baking plates must be installed before plugging in.
- Do not use for a prolonged period of time. Let it cool down after one hour.
- Do not bake non-food items.
- The sandwich baker surface and the plate catches are very hot during and right after baking. Please handle with extreme care and let it cool down for 30 minutes before cleaning or disassembling the plates

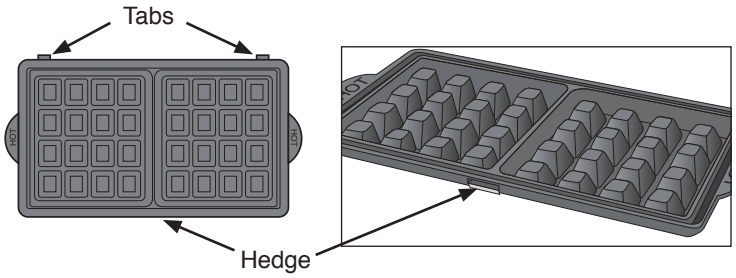
Before First Time Use

Do not let the appliance stand on the side.	This appliance is not designed to stand on the side. There is a risk of dropping and thus damaging the appliance.
Notice of smoke haze and smell	When using the product for the first time you notice a fine smoke haze being emited. This is normal and due to heating of the internal components. Before using for the first time. Do not add any ingredents on the baking plates and turn on the baker for 5 minutes.
Cleaning the baking plates	Wipe the baking plates with a damp cloth with mild detergent. Dry thoroughly afterwards.
To protect the baking plates	• Do not use metal objects like forks to touch the plates. • Do not use abrasive detergent. • Clean the baking plates properly after use since there is a possiblity the remains could erode the plates. • If cleaning with a dishwasher, please operate at a temperature 40-50°C. Do not use over 70°C.
The hinge and clip is too loose.	The hinge between the top and lower body is designed to have some gaps to accomodate the baking ingredients when baking with different types of plates. If you close the lid without ingredients you notice some space between the plates but this will get filled up with food ingredients when you bake.
Storage and transport	When storing or transporting this appliance, there is a risk that the baking plates could rub each other and damage the coating if no proper care is taken. Please put a think layer of newspaper between the plates during transportation. You are also suggested to keep the original packaging, which provides the best protection.
Do not use continuous for a long time.	After every hour of usage, rest the machine.


Clip
Handle
Plate Catch
Waffle Plate
HOT
Mains Cord
Plate Catch
※ The plates cannot be opened to 180°.
Plug
** The graphics of the plug is based on the Japan version
Ready Light - Green
** Lights up when plate temperature is ready for baking.
** The light flashes during operation
Insulation Cover
Power Light - Red
** Lights up when connected to power.
Heating Elements
Cord Storage Base
Rewind the mains cord after use.
** The graphics of the plug is based on the Japan version
Sandwich Plates
** Included in VWH-110-W
Poisson Plates
** Included in VWH-110-W

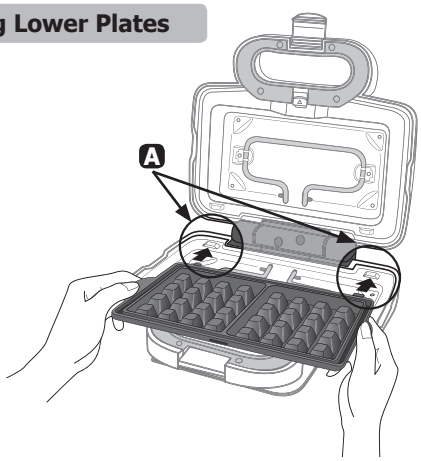
⚠ **DO NOT connect to mains socket when the cord is rewinded to avoid a hazard.**

Installing Baking Plates



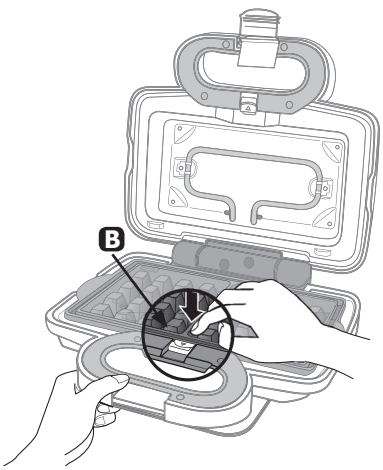
The structures and locations of the tabs and hedges are the same on all Vitantonio baking plates.

Installing Lower Plates



1

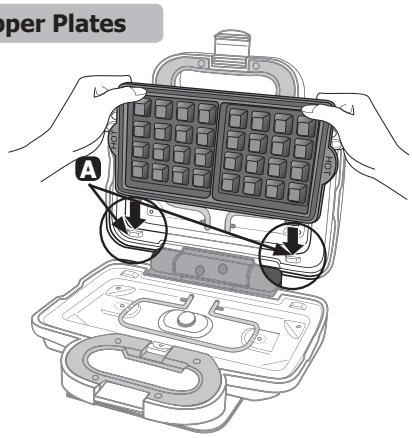
Slide the tabs of the plates into the tab slots **A**.



2

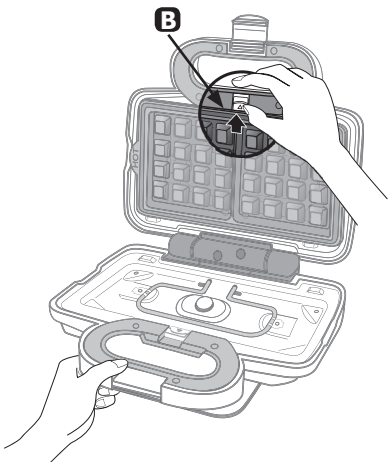
Push down the plates until you hear a “click” sound indicating the plate catch locked into the metal hedge, as shown in **B**.

Installing Upper Plates



1

Slide the tabs of the plates into the tab slots **A**.



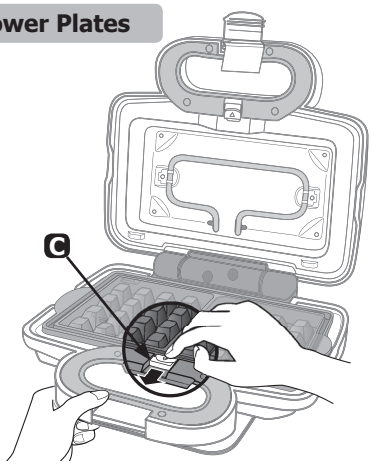
2

Push the plates into the appliance until you hear a “click” sound indicating the plate catch locked into the metal hedge, as shown in **B**.

⚠ **It must be correctly installed to avoid the hot plates being dislocated while baking.**

Removing Baking Plates

Removing Lower Plates



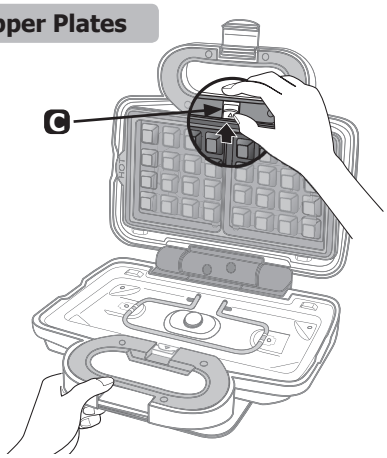
1

Slide the plate catch in the direction as shown on picture **C**. The plate will pop up.

2

Lift up the plate handles on the sides and pull it towards yourself.

Removing Upper Plates



1

Slide the plate catch in the direction as shown on picture **C**. The plate will pop up.

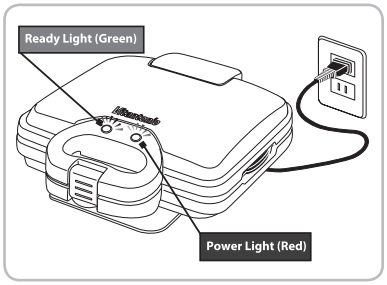
2

Lift up the plate handles on the sides to remove the plates.

⚠ **The baking plates and the plate catches are extremely hot in operation. Please make sure the unit is completely cooled down before taking out the baking plates.**

Making Waffles

1 Install the waffle plates on the baker. Make sure it is installed properly.

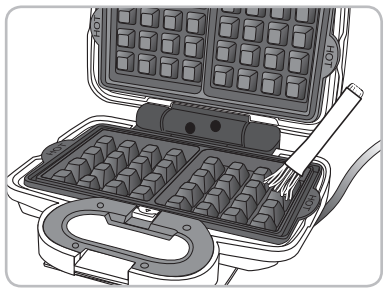


2 Close the lid. Plug into the mains socket.

- *As soon as you plugged in, the power light (red) will grow showing the baking plates being heated up.*

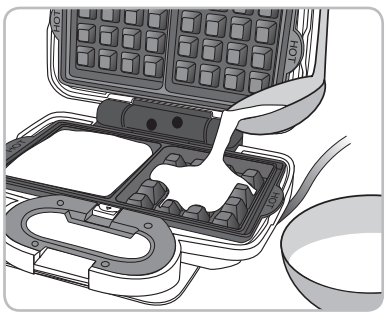
3 Wait until the ready light (Green) is on, signaling the baking plates have reached the desired temperature. You may put in the batter.

- *The ready light should be on in around 4 to 5 minutes.*
- *Please hold the handle tightly when opening the lid.*



⚠ **DO NOT touch the appliance and the plates directly as it is extremely hot.**

4 Put the batter on the lower plate and close the lid.

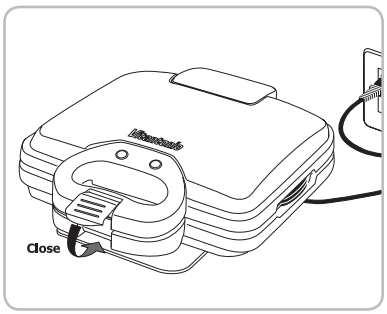


- **Avoid putting in too much batter.** (Approx. 80ml for each waffle)

⚠ • **The steam escaping from the sides is very hot. Open the lid carefully.**

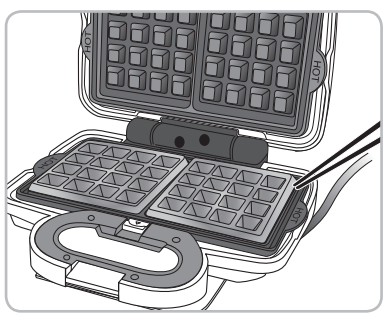
5 Use wooden chopsticks or bamboo sticks to remove the waffle.

- *Baking time around 4-5 minutes.*
- *You may adjust the cooking time for different recipes or to your taste.*



- **DO NOT use metal objects such as forks to remove the toast. This could damage the plates.**
- **Unplug after use.**

⚠ • **DO NOT use continuously over one hour.**



**** Spread a layer of butter or olive oil on the plate before baking the next waffle.**

Important

- If the batter has the mix of sugar and chocolate, or high level of sugar, the waffle could get burnt easier so please take extra care in baking.
- When the baking is done, do not add sugar, syrup, or honey and bake again. This could damage the baking plates.
- After use please clean the plates thoroughly and remove the remains. Keeping the remains on the plates for a long time could damage the plates.
- DO NOT add too much batter on the plate, as it could rise and spill out. The appliance will become very difficult to clean and make your baking unsuccessful.

Brussels Waffle (8pcs)

Ingredients

bread flour	100g	sugar	60g
flour	100g	honey	30ml
butter	50g	salt	2g
milk	60ml	egg	1pc
dry yeast	6g	milk	200ml

Preparation

- Mix the bread flour and flour.
- Soften and melt the butter.
- Leave the milk to room temperature. Mix in dry yeast.

Method

1. Sift the bread flour. Mix in sugar, honey, salt. Add in eggs and mix with the help of a hand mixer.
2. Mix in milk, dry yeast.
3. Mix in butter and beat until smooth.
4. Leave the batter for fermentation in a 30°C environment for 40 minutes.
5. When the ready light (green) is on, pour in the batter for baking. (Each waffle takes around 80ml of batter. Baking for 4-5 minutes.)

Liège Waffle (6pcs)

Ingredients

butter	50g	skimmed milk	10g
bread flour	200g	water	75ml
sugar	45g	dry yeast	6g
salt	2g	egg	1 pc

Preparation

- Cut the butter into cubes and soften it.

Method

1. Sift the bread flour. Mix in sugar, salt, skimmed milk.
2. Add in the water and dry yeast to the mixture. Mix in eggs and mix well.
3. Add in the softened butter.
4. Allow the mixture to ferment for 30 minutes in a 30°C environment.
5. This recipe can make 6pcs of Liège waffles.
6. When the ready light (green) is on, pour in the batter for baking. (Each waffle takes around 80ml of batter. Baking for 4-5 minutes.)
7. Remove the waffle and add topping like honey or syrup.

Making Waffles

American Waffle (8pcs)

Ingredients

flour	200g	honey	20g
baking powder	10g	salt	2g
butter	60g	egg	2pcs
sugar	40g	milk	200ml

Preparation

- Mix in flour and baking powder.
- Cut the butter into pieces and melt it.

Method

1. Sift the flour. Mix in sugar, honey, salt. Fold in eggs and mix with the help of a hand mixer.
2. Mix with milk.
3. Mix in the melted butter. Put the batter into the preheated waffle plates. Each waffle takes around 80ml of batter. Bake for 3-4 minutes.
4. Add some toppings like butter or jam at your liking.

Almond Waffle (8pcs)

Ingredients

flour	200g	milk	160ml
baking powder	10g	egg yolk	3pcs
butter	40g	egg white	3pcs
almond powder	40g	almond	pinch
sugar	40g		
salt	2g		

Preparation

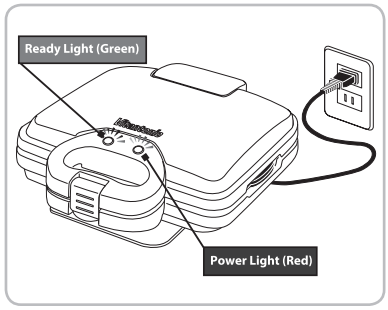
- Mix and sift the flour and baking powder.
- Cut the butter into pieces and melt it.

Method

1. Mix the flour, baking powder, sugar, salt, and almond.
2. Fold in milk, egg yolk, butter in to the mix in 1.
3. Prepare a separate bowl, beat the egg white until solid.
4. Use a spatula to fold 2 into the beaten egg quickly. Mix in almond in the process.
5. When the waffle plates are preheated, put in the batter and bake for 4-5 minutes.

Making Sandwich Toasts

1 Install the sandwich plates.

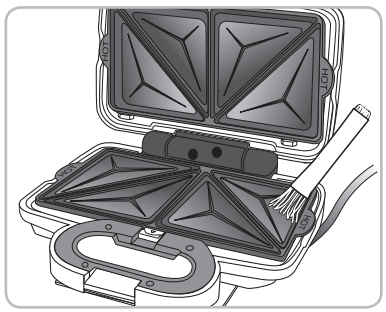


2 Close the lid. Plug into the mains socket.

- *As soon as you plugged in, the power indicator (red) will glow showing the baking plates being heated up.*

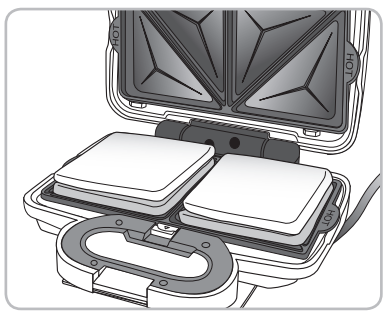
3 Wait until the ready light (Green) is on, signaling the baking plates have reached the desired temperature. You may put in the sandwich for toasting.

- *The ready light should be on in around 4 to 5 minutes.*
- *Please hold the handle tightly when opening the*



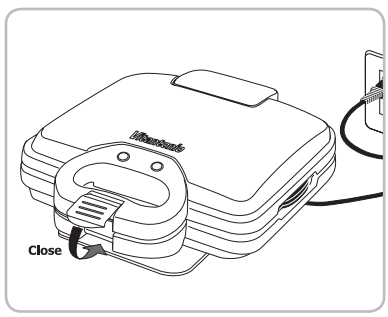
⚠ **DO NOT touch the appliance and the plates directly as it is extremely hot.**

4 Place the sandwich with fillings on the lower grill plates. Close the lid and the clip.



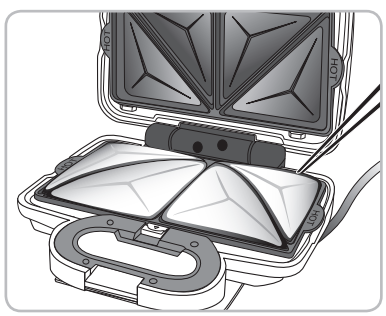
5 Use wooden chopsticks or bamboo sticks to remove the sandwich.

- *Baking time around 4-5 minutes.*
- *You may adjust the cooking time for different recipes or to your taste.*



⚠
- **DO NOT use metal objects such as forks to pick up the toast. This could damage the plates.**
- **Unplug after use.**
- **DO NOT use continuously over one hour.**

**** Spread a layer of butter or olive oil on the plate before baking the next waffle.**



Usage Tips

- After use, make sure it is properly cleaned up otherwise continuous heating up the remains could damage the appliance.
- Recommended thickness of the toast is 15mm. You are recommended to remove the toast skins, or the lids might not be able to close.
- Avoid using baguette cuts or sweet round buns as you might not be able to close the lids.

Making Sandwich Toasts

Cheese & Ham Toast

Ingredients

15mm toast	4 pcs	ham	2pcs
lettuce	pinch	cheese slice	2pcs
butter	pinch		

Preparation

- Cut off the toast skins.
- Wash the lettuce and drip off excess water.

Method

1. Spread butter on toast. Put in ham, cheese, lettuce. Cover by another slice of toast.
2. When the ready light is on, put the sandwich to bake.

Egg Sandwich

Ingredients

15mm toast	4 pcs	lettuce	2-3pcs
boiled eggs	2pcs	yellow mustard	pinch
Mayonnaise	50g	sliced ham	2pcs
salt, pepper	pinch		

Preparation

- Cut off the toast skins.
- Cut the eggs into cubes, mix in mayonnaise, salt, and pepper.
- Wash the lettuce and shred into 2cm strips.

Method

1. Spread yellow mustard on the toast.
2. Put on eggs, mayonnaise.
3. Cover by another slice of toast.
4. When the ready light is on, put the sandwich into the plates and bake.

Tuna Sandwich

Ingredients

15mm toast	4pcs	yellow mustard	pinch
canned tuna	1 can	sliced ham	2pcs
mayonnaise	50g	cabbage	pinch
onion cubes	2 tablespoons		

Preparation

- Cut off the toast skins.
- Open the can of tuna. Drip off excess oil. Blend in mayannaise and onions.

Method

1. Spead yellow mustard on toast.
2. Place ham, tuna, and cabbage on top.
3. Cover with another slice of toast.
4. When the ready light is on, put the sandwich into the plates.

Ham and Salad Sandwich

Ingredients

15mm toast	4pcs	cucumber	1/2pcs
red cabbage	40g	butter	pinch
sliced onion	20g	sliced ham	4pcs
french salad dressing	2 tablespoons		

Preparation

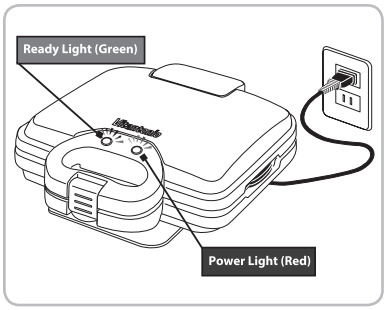
- Cut off the toast skins.
- Mix the red cabbage, sliced onions, french salad dressing.
- Slice the cucumber with 1-2 cm each.

Method

1. Spread butter on toast.
2. Put on the cucumber, ham, and salad.
3. Cover by anothe slice of toast.
4. When the ready light is on, put the sandwich into the plates.

Making Poissons

1 Install the poisson plates.

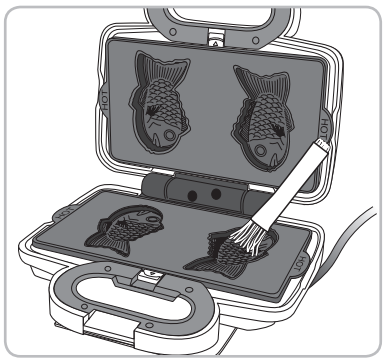


2 Close the lid. Plug into the mains socket.

- *As soon as you plugged in, the power indicator (red) will glow showing the baking plates being heated up.*

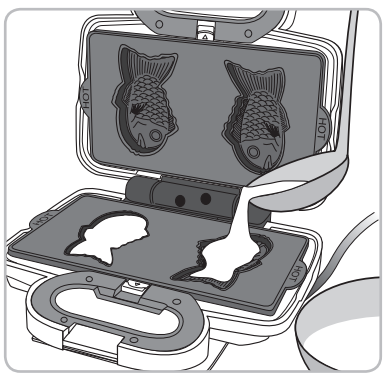
3 Wait until the ready light (Green) is on, put on some butter or olive oil.

- *The ready light should be on in around 4 to 5 minutes.*
- *Please hold the handle tightly when opening the lid.*



⚠ **DO NOT touch the appliance and the plates directly as it is extremely hot.**

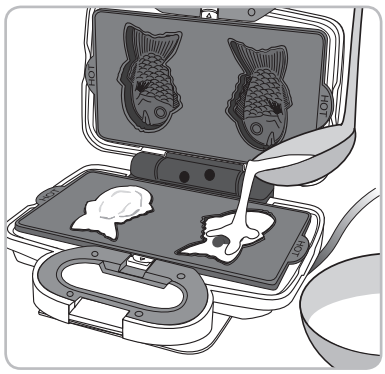
4 Add in the batter until around 80% full.



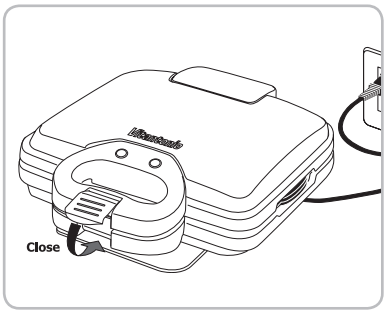
5 When the batter rise and pops up small bubbles, add in the red bean paste.

Making Poissons

6 Add a layer of batter to completely cover the red beans. Be careful do not put in too much as this could spill over.

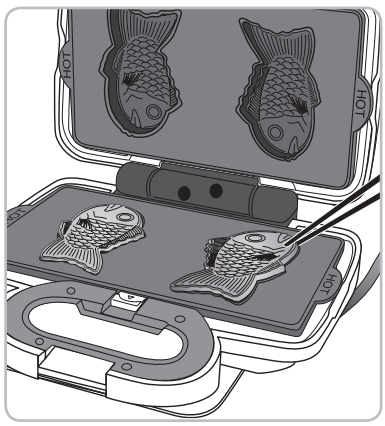


⚠
- **DO NOT put in too much batter**
- **Be careful of hot steam escaping from the sides during baking.**



7 When the baking is done, use wooden chopsticks or bamboo sticks to remove the poissons.

- Baking time is around 3-4 minutes.



⚠
- **Do not use metal objects such as forks to pick up the toast. This could damage the plates.**
- **Unplug after use.**
- **Do not use continuously over one hour.**

**** Spread a layer of butter or olive oil on the plate before baking the next poissons.**

Usage Tips

For best results, fill the batter to around 80-90% full, keep the lid open and continue heating. When you see some bubbles popping up, put in the red bean paste. Then put in a layer of batter carefully to cover the red beans. Close the lid and bake.

Making Poissons

Usage Tips

Other than red bean and custard paste, you might also try jam and cheese to your liking.
You can also put in chopped nuts or shredded vegetables as fillings.

Poissons (8pcs)

Ingredients

flour	150g	sugar	40g
baking powder	7g	milk	130ml
egg	1pc	red bean paste	100g

Method

1. Mix and sift the flour and baking powder.
2. Put the egg and sugar in a large bowl, beat with a hand mixer.
3. Add milk to 2 and 1. Mix well.
4. Put the batter on the preheated poisson plates. Pour until 80-90% full and do not spill. Add in 1-2 tablespoons of red bean paste. Mix in batter to cover the red beans. Close the lid and bake.

Western Poissons (8pcs)

Ingredients

A	bread flour	150g	B egg yolk	2pcs
	baking powder	4g	milk	60ml
	sugar	60g	melted butter	75g
C	egg white	2pcs		
	sugar	30g	custard sauce	100g

Method

1. Put A into a bowl and mix well.
2. Prepare a bowl for B, mix well.
3. Add 2 into 1 and mix well.
4. Prepare another bowl for C, use a hand mixer to beat the egg white and sugar until stiff.
5. Fold 3 into 4 with a spatula.
6. Put the batter on the preheated poisson plates. Pour until 80-90% full and do not spill. Add in 1-2 tablespoons of red bean paste. Mix in batter to cover the red beans. Close the lid and bake.

Red Bean Paste

Ingredients

red bean	150g	sugar	150g

Method

1. Soak the red beans in water overnight.
2. Prepare a pot of water, add in the red beans and bring it to boil.
3. Cover the lid on pot, keep boiling the water until the red beans are cooked until softened. Add in water when necessary.
4. Add in sugar slowly. Keep cooking in low heat. Use a spatula mix well.
5. Cook around 15 minutes and the red bean will be in the desired softness. This will make 350g of red bean paste.

Custard Paste

Ingredients

milk	180ml	egg yolk	3□
corn starch	16g	vanilla extract	□□
sugar	60g		

Method

1. Put the corn into the milk and mix well.
2. Prepare a bowl to put in egg yolk and sugar, beat with a hand mixer. Add in 1 into the mix.
3. Add 2 slowly into a cooking pot.
4. Cook under low heat until the mixture becomes thick. Turn off the heat and mix the ingredients quickly until smooth.

   The remaining heat could make the sauce too hot. If this happen put the pot in water . Add in vanilla extract and use a spatula and mix until it cools down.

How to Clean

Clean only when the appliance is unplugged and fully cooled down. Be careful as the appliance is extremely hot during and right after baking.

Exterior, heating elements, insulation covers.	Wipe the appliance with a damp cloth with mild detergent. Dry thoroughly afterwards. Do not immerse in water.
Baking plates	• Use a soft brush to clean the dirts and remains on the plates. • Use a sponge and clean with water and mild detergent. • If the dirt is difficult to remove, soak the plates in water for a few hours and wipe with a sponge. • Clean with a dishwasher with dishwaster detergent. Operate at a setting of 40-50°C.

The baking plates are consumable parts.
The baking plates have a non-stick coating, which complies with the Japanese strictest regulations on food safety, and offers an advantage that the food ingredients do not stick on the plates easily. However this layer of coating could be worn out slowly over time depending on the usage pattern. When you realise the plates started to lose the coating or baking starts turning out uneven, you are suggested to buy another set of plates for replacement.

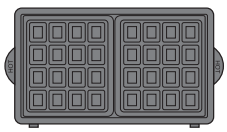
Protecting the baking plates	• DO NOT use metal objects like forks to touch the plates. • DO NOT use abrasive detergent. • Clean the baking plates properly after use since the remains could erode the plates.

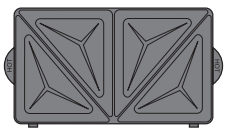
⚠ Caution

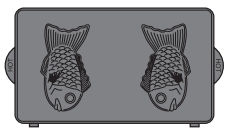
- **DO NOT clean the appliance under running water.**
- **DO NOT use abrasive detergents, sand paper, metal objects or chemical substances to clean the plates.**
- **If cleaning with a dishwasher, do not operate over 70°C.**

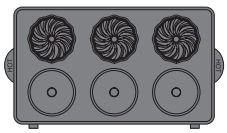
List of Baking Plates

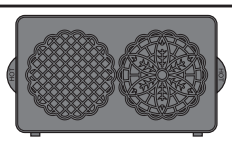
This appliance has different types of option plates and you are welcome to purchase.

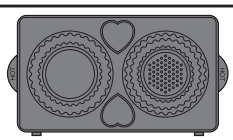

Waffle Plates
PVWH-10-WF

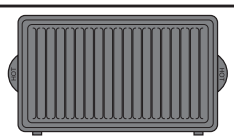

Sandwich Plates
PVWH-10-HT

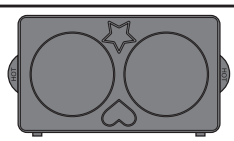

Poisson Plates
PVWH-10-PO

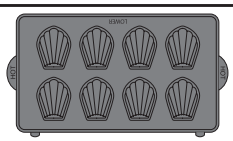

Doughnut Plates
PVWH-10-DT

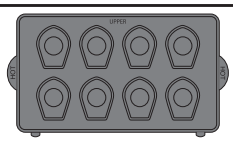

Pizzelle Plates
PVWH-10-PZ


Tartelette Plates
PVWH-10-TR

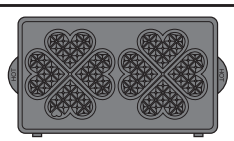

Panini Plates
PVWH-10-PN


Pancake Plates
PVWH-10-PK


(LOWER)


(UPPER)

Madeleine Plates
PVWH-10-MD


Heart Waffle Plates
PVWH-10-HW

For details of the plates please contact the retail locations or the local distributors. The plates are suitable for all previous models of Vitantonio bakers.

** One set has two plates.

Problems	Causes	Solutions
The batter stuck on the baking plates.	Did not spread oil on baking plates before baking.	For some recipes if not speading some oil on the plates before baking, the batter could get stuck on surface. Spead a layer of oil before baking could solve the problem.
	Have used continuously for a long time.	The non-stick coating on the plates could wear off over a long period of time depending on the usage pattern. If adding a layer of oil before baking still make the batter stick on the surface. The plates might need to be replaced.
Notice a fine smoke haze and smell	When using the product for the first time you notice a fine smoke haze being emited. This is normal and due to heating of the internal components.	Before using for the first time. Do not add any ingredents on the baking plates and turn on the baker for 5 minutes.
Ready light (Green) does not glow.	The green light is not as obvious as the red light. Simply look from another angle can solve the problem.	If the ready light is not able to turn on at all, please contact the service center.
Ready light (Green) blinks in operation.	The ready light (Green) glows in 5 minutes when connected to the mains. Afterwards the light would glow and off during baking. This is normal.	
The clip is too loose when locked.	The hinge between the top and lower body is designed to have some gaps to accomodate the baking ingredients of different types of plates. If you close the lid without ingredients you notice some space between the plates but this will get filled up in baking.	

Warranty and Services

1. Warranty Registration Card

All products come with a warranty registration card in the final page of the user manual and it detailed the registration procedures.

2. Within Warranty Period

Warranty period is one year counting from the date of purchase. You will need to present (i) the warranty registration (final page of this user manual) and (ii) purchase receipt when requesting for warranty services. If it is lost please contact your dealer to obtain the proof of purchase.

3. After Warranty Period Expired

If the warranty period is expired you may still contact the local distributor or service agent for assistance. However a certain fee could be involved for initial checks, repairing services, and parts if the appliance can be repaired.

4. Other Product Questions

Please contact the local distributors as detailed below.

香港澳門代理 Hong Kong & Macau Distributor

Ace Kitchen Limited
Room E1, 14/F, High Win Fty Bldg, 47 Hoi Yuen Road,
Kwun Tong, Hong Kong

一級廚具有限公司
香港觀塘開源道 47 號凱源工業大廈 14 樓 E1 室。

Email: info@acehomehk.com
Tel: +852 3568 7885
Fax: +852 8167 1055
Website: www.acehomehk.com

Please make sure you make an appointment with us before bringing in the appliance for service.

Find us on
www.facebook.com/vitantoniohk

Terms and Conditions

1. If you have followed the instructions on this user manual but still have problem in using the appliance, please contact the local distributors accordingly.

2. Please register your appliance online within 7 days after purchase, or you may register by fax or email by following the procedures at the final page of the user manual.

3. You must retain and present the purchase receipt as proof of purchase when requesting for warranty service.

4. Warranty covers the purchases in Hong Kong and Macau only.

5. Warranty is one year, counting from the purchase date as shown on the purchase receipt from authorized dealers.

6. Customers are required to bring in the appliance to service center for service.

7. The warranty is VOID if the product is damaged under the below circumstances:

a. not used properly and did not follow the guidelines in this user manual.

b. found to have been dismantled without prior authorization.

c. damaged due to misuse or negligence.

d. damaged due to force majeure like earthquake, thunder, flood, war.

e. used for commercial purpose or under anbnormal hosuehold use situations.

f. improper care, like never cleaning the product.

g. do not revise this user manual

h. warranty does not cover consumable parts

Specifications

Model: VWH-110-W

Description: Vitantonio Variety Sandwich Baker

Power	AC 220V, 50/60Hz
Wattage	900W
Weight	approx. 2.7kg (with waffle plates)
Product Size	251mm (W) × 243mm (L) × 107mm (H)
Cord Length	approx. 1.4 m
Accessories	waffle plates, sandwich plates, poisson plates
Country of Origin	China

Ace Warranty Registration

Thank you for your purchase. This appliance is entitled for one-year carry-in warranty** after registering your product within 7 days of purchase. You are welcome to register in either of the below methods. If you have any questions please email us at info@acehomehk.com or call us at +852 35687885.

** bound by the terms stated on this user manual
please make an appointment in advance,

Method 1: Online Registration

1) Use your mobile to scan the QR code; or,
2) Enter http://warranty.acehomehk.com

Follow the instructions online.

Method 2: Email or Fax

Fill in the below registration sheet, then send the image or the same information to us by email or fax:

1) Fax: +852 8167 1055
2) Email: info@acehomehk.com

產品型號 Model Number	VWH-110-W Vitantonio 多功能窩夫機 (白色) 220V Vitantonio Variety Sandwich Baker (White) 220V

姓名
Name

聯絡電話
Contact Tel

電郵地址
Email

購買商戶
Dealer

購買單號
Receipt No.

購買日期
Purchase Date

必須保留單據並在提請保修時出示。
Keep and present the purchase receipt on warranty requests.

產品意見
Comments